

10th World Convention on Stevia Tasteful 2022

# World Stevia Organization Stevia Tasteful 2022



**Science, Formulation & Strategies**

**Lisbon, Portugal & Online**

**June 2-3, 2022**



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# 10<sup>th</sup> World Convention on Stevia

## Stevia Tasteful 2022: The Subtle Balance Science, Formulation & Exhibition

June 2-3, 2022 - Radisson Blu Hotel - Lisbon, Portugal & Online

### Welcome to the 10th WSO World Convention on Stevia Tasteful

As President of the World Stevia Organization (WSO), it is a pleasure to announce the organization of the 10th World Congress on Stevia, which will be organized on June 2-3 2022 at the Radisson Blu Hotel in Lisbon & live streamed online as hybrid congress.

In recent years, the production and use of natural sweeteners has been moving forward on the way to provide alternatives for saccharose which are non-caloric, non-carcinogenic and healthy. Sugar kills worldwide more people than smoking, alcohol and drug addiction. Sugar consumption, especially soft drinks, is the single largest and preventable contributor to the global epidemic of diabetes, heart disease, high blood pressure, bad cholesterol and unhealthy weight gain. Sugar is linked to Trillions in healthcare spending globally. On national level, the intake of free sugar (mono- and disaccharides) causes the highest disease burden in India followed by China, US Brazil and Mexico. This might be also due to the liberalization of the sugar market that results in the abundance of cheap sugar that will steadily increase sugar-induced diseases and comorbidities like oral diseases, cardiovascular diseases, diabetes and obesity-mediated cancers which may gain a new and unprecedented momentum. We urgently need a new generation of sustainably produced and biologically active natural products for improved formulations of food and beverages. This is intended to contribute to the improvement of nutrition, health and human wellbeing.

### What will be the objectives of Stevia Tasteful 2022?

- Stevia & Health Effects 2022 – Recent Advances & Perspectives
- Stevia 2022 – Characterization & Optimization
- Stevia in Food Industry - Innovations & Technologies
- Stevia Breeding & Cultivation - 2022

### Stevia Tasteful Awards 2022

At the end of the conference, the attendees will be invited to taste and judge some Stevia Finish Products and Stevia Extracts in order to discern the Stevia Tasteful Awards 2022. Two categories will be awarded:

- Stevia Tasteful Award - Finished Product Category
- Stevia Tasteful Award - Extract Category

We look forward to welcoming you at Lisbon in June 2022.



**Prof. Gerd Birkenmeier,**

President of the World Stevia Organization

University of Leipzig, Germany



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### STEVIA 2022 CONFIRMED SPEAKERS



**NanoGIT+Active and Super-Hyphenations - Detecting the Essentials of Food**

**Gertrud Morlock,**  
Justus Liebig University Giessen, Germany



**Optimum Experiment Size for Stevia Trials**

**Todd Wehner,**  
North Carolina State University, USA



**Steviol Glycosides Profile in Stevia rebaudiana Bertoni Hairy Roots Cultivated Under Oxidative Stress-Inducing Conditions**

**Marta Libik-Konieczny,**  
Polish Academy of Sciences, Poland



**Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy**

**Yuming Sun,**  
Institute of Botany, Jiangsu Province and Chinese Academy of Sciences, China



**Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea**

**Xiao Hua,**  
Jiangnan University, China



**Improvement of the Hepatic Antioxidative Status of Broiler Chickens by Feeding them Dry Stevia Leaf (Stevia rebaudiana) or Xylanase**

**Vasil Pirgozliev,**  
Harper Adams University, United Kingdom



**Stevia Breeding & Cultivation 2022**

**Buhara Yücesan,**  
Bolu Abant İzzet Baysal University, Turkey



**Recent Agronomic Development on Stevia towards a Tentative of Higher Productivity**

**Probir Kumar Pal,**  
CSIR - Institute of Himalayan Bioresource Technology, India



**Stevia rebaudiana Has the Potential to Improve Functional Recovery of Injured Peripheral Nerved in Diabetic Rats**

**Armine Isoyan,**  
Orbeli Institute of Physiology NAS RA, Armenia



**Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults**

**John T. McLaughlin,**  
University of Manchester, United Kingdom



**An Insight on the Future Therapeutic Application of Stevia Rebaudiana as Emerging Sweetener: A Way Forward for Sweetener Industry**

**Muhammad Farhan Jahangir Chughtai**  
KFUEIT, Pakistan



**Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders**

**Maria Rosa Zorzenon,**  
State University of Maringá, Brazil



**Stevia from Field to the Table - Case of Greece**

**Christos Stamatis,**  
CEO of Stevia Hellas Cooperative, Greece



**Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome**

**Sidd Purkayastha,**  
Vice President, Head of Global Scientific & Regulatory Affairs at PureCircle/Ingredion Inc., USA



**Impact of Steviol Glycosides and Erythritol on the Human and Cebus apella Gut Microbiome**

**Karley Mahalak,**  
United States Department of Agriculture, Eastern Regional Research Center, USA



**What Can Molecular and Biochemical Markers Tell Us About a Stevia rebaudiana Genotypes' Collection?**

**Maria Margarida Ribeiro,**  
Polytechnic Institute of Castelo Branco, Portugal



**The Chromosome-Level Stevia Genome Provides Insights Into Steviol Glycoside Biosynthesis**

**Xiaoyang Xu,**  
Jiangsu Province and Chinese Academy of Sciences, China



**The Importance of Developing a Commercially Viable Solution - An Innovative Business Model to Accelerate Stevia Market Entry and Business Revenue**

**Lucy Dahlgren,**  
Founder of the company Bayn Europe, Stockholm



**Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing**

**Gabriele Gusmini,**  
Founder of Plant Pathways Company, Inc., USA



**Stevia in Food Product Development: Formulation and Evaluation**

**Rajnihas Sukeaw Samakradhamrongthai,**  
Prince of Songkla University, Thailand



**Consumer Acceptability and Sensory Characterization of Steviol Glycosides (Rebaudioside A, D, and M)**

**Sungeun Cho,**  
Auburn University, USA



### WSO Tasting Awards

Submit your product and extract **NOW** for the chance to win **WSO Best Stevia Product/ Taste of the Year**



Best Stevia Extract



Best Stevia Product

www.wso-site.com



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Science, Formulation & Exhibition

June 2-3, 2022 - Lisbon & Online

June 2, 2022

### Welcome Note & Introduction Remarks

9h00



**Stevia Tasteful 2022: Today and Tomorrow**

*Prof. Gerd Birkenmeier, President of the World Stevia Organization,  
University of Leipzig, Germany*

### Session 1: Stevia & Health Effects 2022 – Recent Advances & Perspectives

9h30



**Effects of the Daily Consumption of Stevia on Glucose Homeostasis, Body Weight, and Energy Intake of Healthy Adults**

*John T. McLaughlin, University of Manchester, United Kingdom*

10h00



**Metabolism and Effect of Steviol Glycosides and Steviol on Human Gut Microbiome**

*Sidd Purkayastha, Vice President, Head of Global Scientific & Regulatory Affairs at PureCircle/Ingregion Inc., USA*

10h30

**Coffee Break**

11h00



**Impact of Steviol Glycosides and Erythritol on the Human and *Cebus apella* Gut Microbiome**

*Karley Mahalak, United States Department of Agriculture, Eastern Regional Research Center, USA*



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11h30



**Stevia rebaudiana** Has the Potential to Improve Functional Recovery of Injured Peripheral Nerved in Diabetic Rats

*Armine Isoyan, Orbeli Institute of Physiology NAS RA, Armenia*

12h00



**Feeding Stevia (*Stevia rebaudiana*) to Poultry: Effect on Dietary Energy and Nutrient Availability, Production and Health**

*Vasil Pirgozliev, Harper Adams University, UK*

12h30

**Lunch Break**

### Session 2: Stevia 2022 – Characterization & Optimization

14h00



**NanoGIT<sup>+</sup>active and Super-Hyphenations - Detecting the Essentials of Food**

*Gertrud Morlock, Justus Liebig University Giessen, Germany*

14h30



**What can Molecular and Biochemical Markers Tell Us About *Stevia rebaudiana* Genotypes' Collection?**

*Maria Margarida Ribeiro, Polytechnic Institute of Castelo Branco, Portugal*

15h00



**Improve Steviol Glycosides Productivity by Optimizing Nitrogen Fertilization Strategy**

*Yuming Sun, Chinese Academy of Sciences, China*

15h30



**Steviol Glycosides Profile in *Stevia rebaudiana* Bertoni Hairy Roots Cultured under Oxidative Stress-Inducing Conditions**

*Marta Libik-Konieczny, Polish Academy of Sciences, Poland*



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16h00



**The Chromosome-Level Stevia Genome Provides Insights into Steviol Glycoside Biosynthesis**

*Xiaoyang Xu, Chinese Academy of Sciences, China*

16h30

**Coffee Break**

17h00

**Short Oral Presentations**

**Micro-RNA Interference Approach Targeting Key Genes of Steviol Glycoside Biosynthetic Pathway to Increase Rebaudioside -A to Stevioside Ratio in Stevia Rebaudiana**

*Kudsiya Ashrafi, Center for Transgenic Plant Development, India*

17h30

**Stevia Tasting Session of Day 1**

18h30

**End of First Day**

21h15

**Stevia Tasteful 2022 Speakers' Dinner (optional)**



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June 3, 2022

### Session 3: Stevia in Food Industry - Innovations & Technologies

8h30

#### Opening of the Second Day

8h35



**The Importance of Developing a Commercially Viable Solution - An Innovative Business Model to Accelerate Stevia Market Entry and Business Revenue**

*Lucy Dahlgren, Founder of the company Bayn Europe, Stockholm*

9h00



**Spray Drying Encapsulation of Stevia Extract with Maltodextrin and Evaluation of the Properties of Produced Powders**

*Maria Rosa Zorzenon, State University of Maringá, Brazil*

9h30



**An Insight on the Future Therapeutic Application of *Stevia Rebaudiana* as Emerging Sweetener: A Way Forward for Sweetener Industry**

*Muhammad Farhan Jahangir Chughtai, Khwaja Fareed University of Engineering & Information Technology, Pakistan*

10h00



**Consumer Acceptability and Sensory Characterization of Steviol Glycosides (Rebaudioside A, D, and M)**

*Sungeun Cho, Auburn University, USA*

10h30

#### Coffee Break

11h00



**Recovery of Steviol Glycosides from Industrial Stevia By-Product, Preparation and Practical Application of Stevia in Milk Tea**

*Xiao Hua, Jiangnan University, China*



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11h30



### Stevia in Food Product Development: Formulation and Evaluation

*Rajnibhas Sukeaw Samakradhamrongthai, Prince of Songkla University, Thailand*

12h00



### Stevia from Field to the Table - Case of Greece

*Christos Stamatis, CEO of Stevia Hellas Cooperative, Greece*

12h30

**Lunch Break**

## Session 4: Stevia Breeding & Cultivation - 2022

14h00



### Stevia Breeding & Cultivation- 2022

*Buhara Yücesan, Bolu Abant Izzet Baysal University, Turkey*

14h30



### Breeding and Agricultural Supply Chain Expertise for a Fresh Look at Stevia Leaf Production and Processing 2

*Gabriele Gusmini, Founder of the Plant Pathways Company, Inc., USA*

15h00



### Optimum Experiment Size for Stevia Trials

*Todd Wehner, North Carolina State University, USA*

15h30

**Coffee Break**





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16h00



**Recent Agronomic Development on Stevia towards attaining Higher Productivity**

*Probir Kumar Pal, CSIR - Institute of Himalayan Bioresource Technology, India*

### Short Oral Presentations

16h30

**A Molecular Approach for Production of Modified Stevia Sweetener with Enhanced Sweetening Index**

*M. Z. Abdin, Jamia Hamdard University, India*

17h00

**Discussion - Questions/Answers with Attendees and Speakers**

17h30

**Stevia Tasting & Scientific Awards**

18h30

**End of Stevia Congress 2022**

